

## NEW STYLES IN PARIS.

## The Latest Notions Evolved About Woman's Dress.

## DRAPED SKIRT AND BUSTLE.

## Threatened Fashions That Emancipated Women May Repudiate.

The fashions in gowns just at present decidedly pretty, and moderate, except in expense, rules the day. The future rather uncertain—The Dress Problem Simplified by the Great Variety of Combinations and Materials—White Silk Vests Quite the Thing for the Finish of a Gown—Braiding of All Kinds Very Popular—Variety in Skirt Trimmings—Decorations of the Skirt—Collar Bands—A Pretty Feature of the Gown—Use of Changeable and Flowered Silk.

Paris still prescribes our modes, and, according to all the latest fashion budgets, trimmed skirts are gaining favor and overalls are promised in the near future. In fact, they have already put in an appearance in very definite shape on some of the latest Parisian gowns, being of a different fabric and color from the under-skirt, and whether we like them or not they are here for our consideration. Draped skirts and bustles, their usual accompaniment, have been threatened before during the last few years, but without any success, since women would not discard the plain, graceful, gored skirt in their favor; and nothing can be more eloquently indicative of complete emancipation of women than this strength of mind to repudiate a fashion which the authorities declare. Blindly following the extremes in fashion is not the secret of success in dress in these days, so we can hope that the overdone, with its atrocious bustle, may be buried once more, never to appear again.



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Drop of, or double-faced cashmere, as it is called, is very much worn this season, and two dollars a yard buys a very nice quality. It is double width, so it is not expensive, and it has the effect of smooth, glossy cloth without the undesirable weight. Shaggy materials and novelty goods of all sorts are also worn and



smooth cloth of a contrasting color is combined with them for vests and bolero jackets. White silk vests, too, with mirror velvet revers, are considered quite the thing for a finish, and lace often appears on these rough cloths. One stylish gown of black, brown, green and white mixed novelty goods has full revers of thin white silk with two tiny knife plaitings down the front, and on either side there are pointed revers and a folded band of petunia red velvet. A draped belt and a collar of black, gold, or colored velvet standing out from the neck, complete the combination, and as black predominates in the material, the effect is charming. Black and gold cord finishes the edges of the velvet cuffs,



reverse, and collar points. Smooth cloth vests are ornamented with black, gold, or colored braids, and sometimes edged with fur. Braiding of all kinds is very popular this season, and

there are all sorts of widths and colors worked up into the most intricate patterns, or put on in the plain military style. Rows of wide orald, with a narrow one above, sewn on plain or colored silk trimmings, put on around the bottom or to cover the seams, and broad bands of velvet trim some of the skirts, while others show bands of ribbon or fur on the seams up to the knee, where they end in a rosette bow.

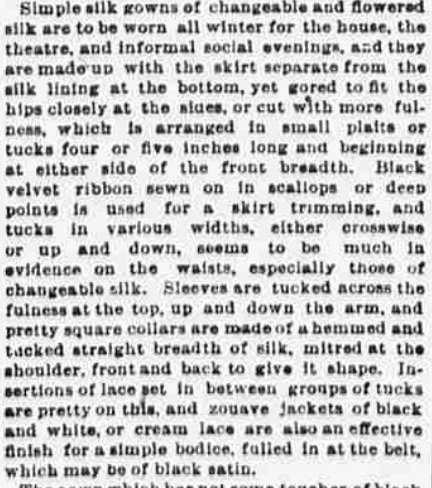
Yet, with all the variety in skirt trimmings, the plain skirt for street wear takes the lead, and with a few exceptions, is the most popular of all other dress materials, and is especially pretty for the untrimmings. The bodice may have all the decoration you fancy. Black gowns of this material are very stylish, and the skirts with short black velvet coats are decidedly pretty for the street. The most elegant gowns this season are of silk velvet, and black, with white accessories, has the most striking effect, but colored velvets in the dark, rich shades of red and green are very much used. These gowns, however, are too expensive for the many, and a very good substitute is found in the new fine velvets, which come in a variety of colors, and are made with sable trimmings, lace, and various kinds of embroidery on the waist, quite as elaborate as though they were silk. Any sort of excessive decoration is not considered too much for the little vest which seems to be a necessary part of every gown, whether it is made with a jacket or not. Lace and chiffon figure largely in these little fronts, and alternate bands of wide lace insertion and tucked chiffon, with tiny bands of sable covering the seams, make



very pretty vests. Black or colored velvet baby ribbons sewn in rows an inch apart on white mouseline de soie is one fancy, and crosswise rows of yellow lace insertion on white chiffon, with a row of narrow black velvet ribbon between, is another. Vests of cream lace over white satin are quite as fashionable as they were last season, and a pretty addition is a two-inch band of velvet, which forms a pretty contrast with the material of the dress, down either side, coming out from under the edge of the bodice and fastened down by three fancy buttons above the bust on each side. Pretty serviceable fronts are made of plaid silk, striped and plain velvets, and crêpe de chine in various colors, finely tucked and trimmed on the middle plait with small enameled buttons, making a very effective vest.



Collar bands, as well as vests, are a pretty, flourishing feature of the gowns this season, and they all have some sort of frill extending all around the neck or across the back, commencing just in front of the ears. The latter is the more generally becoming style, and the effect is accomplished in various ways, with knife-plaited frills of silk and lace gathered inside, with pointed pieces of velvet wired to make them stand out; with three little square tabs on each side, meeting in the back, cut in one with the collar, lined with silk and velvet, and wired around the edges. A lace frill falls over them, beginning at the side with the tabs. Loops of satin ribbon, velvet, or piece of satin about three inches wide make a pretty finish, and they are more easily managed than the wired points. Two short loops are set in the edge on either side, having narrow space at the bottom, and filled in with three or four longer loops. Lace is gathered inside of this, and almost every collar has the touch of lace, either full or plain, to cover the facing tabs. A black satin collar band with pointed pieces of bright velvet, fanning out the sides and short, close bow of the velvet, the back is very becoming and useful, too, when lace is too dressy, and the velvet pieces can be cut in any shape suited to the face. The turn-down linen collars, with deep cuffs, are also worn with morning dresses, but the prettiest white collars are made of embroidered linen lawn or batiste, with full frills of narrow lace on the edge. These almost cover the wide collar band and are not so trying as linen.



Simple silk gowns of changeable and flowered silk are to be worn all winter for the house, the theatre, and informal social evenings, and they are made up with the skirt separate from the bodice, lined at the bottom, yet sewed to fit the hips closely at the sides, or cut with more fulness, which is arranged in small plaits or tucks four or five inches long and beginning at either side of the front breadth. Black velvet ribbon sewn on in scallops or deep points is used for a skirt trimming, and in various widths, either crêpe or up and down, seems to be much in evidence on the waists, especially those of changeable silk. Sleeves are tucked across the fulness at the top, up and down the arm, and pretty straight bodices are made of a hemmed and tucked straight bodice of silk, fitted at the shoulder, front and back to give it shape. Insertions of lace put in between groups of tucks are pretty on this, and zouave jackets of black and white, or cream lace, are also an effective finish for a simple bodice, filled in at the belt, which may be of black satin.

The gown which has not some touches of black or white, or both about it, is the exception of the season. Plaid silk is very effectively used for the bodice of wool gowns, and one stylish model of black, covered with a scroll design in gray, has a scarlet, blue, and yellow plaid waist, with a zouave of Persian lamb, and sleeves to match the skirt. Another very smart gown illustrated is of brown drap d'oe, with a plain skirt and a tabbed zouave and epaulettes trimmed with military braid. The vest is of pale green and gold broadcloth silk. The second, of double cashmere, is green, trimmed with black and white velvet cord and chinchilla fur. The back is cut princess shape, and the front of the bodice is of belted broadcloth with chinchilla revers. A princess dress of gray cloth is trimmed with Irish lace, a band of black velvet on either side, and an edge of marten. The square bolero and epaulettes match the skirt trimming, and the square neck is of red velvet studded with imitation jewels. Violet velvet and brown cloth is the color combination. The under bodice is velvet and the strapped zouave and skirt are braided with violet, brown and gold mixed

braids. Orange velvet with green cloth is one of the popular combinations, and it is made very effective by some clever introduction of black silk or chiffon. House waists are as varied and seemingly as fashionable as ever, and the zouave flourishes in every possible form. Ornamental jackets of lace and beaded nets can be purchased in the stores all ready for use over different waists, and very pretty ones are made of black lace laid in folds, and finished on the edge with a plaited trim with narrow black satin ribbon. A pretty blouse of short-bust and green silk is trimmed with rows of cream lace braid, and another of Oriental cashmere has draped belt, rosettes, and full epaulettes of black velvet lined with bright silk. The very elaborate waist of striped petunia velvet, with a deep collar edged with chinchilla and lace, and a wide belt of black satin.

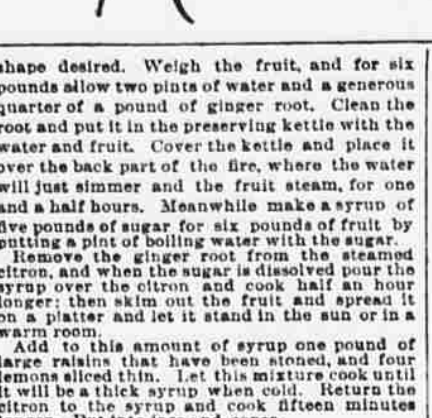
## DON'T NEGLECT THE CITRON.

It Makes a Delicious Preserve When Properly Prepared.

A delicious old-fashioned preserve is made from citron mells, which can be found very late in the fall. At present, when the markets are loaded with attractive looking and richly colored fruits, the yellow green citron is likely to be neglected. It makes a delicious and rich preserve, and prepared with lemon, ginger, and Malaga raisins, it is exceedingly nice to serve with ice creams, blanc manne, and custards.

Prepare the fruit by peeling off the green rind, cut it into halves, and take out the soft part. Then cut the fruit into diamonds or any fancy shape desired. Weigh the fruit, and for six pounds allow two pints of water and a generous quarter of a pound of ginger root. Clean the water and put it in the preserving kettle with the water and fruit. Cover the kettle and place it over the back part of the fire, where the water will just simmer and the fruit steam, for one and a half hours. Meanwhile make a syrup of five pounds of sugar for six pounds of fruit by putting a pint of boiling water with the sugar. Remove the ginger root from the steamed citron, and when the sugar is dissolved pour the syrup over the citron and cook half an hour longer; then skim out the fruit and spread it on a platter and let it stand in the sun or in a warm room.

Add to this amount of syrup one pound of large raisins that have been stoned, and four ounces sliced thin. Let this mixture cook until it will be a thick syrup when cold. Return the citron to the syrup and cook fifteen minutes longer. Put into jars and cover.



## NEW SACKS AND JACKETS.

Nothing Like the Variety This Season Ever Known Before.

The variety in coats and jackets this season exceeds anything ever known before, and colored cloth and velvet coats are worn with as many different gowns as though they were black. The full sacque, hanging in plaits from the shoulder, and front, in one of the fashionable shapes, and the latest cut in this style of garment is very short, reaching only two or three inches below the waist. The model shown is in green cloth, trimmed with black braid. Some of these loose coats are made with panels separate from each other, and one pretty style is slashed in front to show the under bodice, and braided around the edges.

Loose coats of black velvet are very stylish on the figure, but for those who cannot wear the shape there are little jackets of velvet fitted close on the shoulders and fastened with a single button at the waist. Into an embroidered belt, wide revers of chinchilla point down to the belt in front, and a jabot of cream lace falls between. Bishop sleeves finished at the wrist with a cuff of fur which falls over the hand are seen in some of these coats. Little small sleeves are also worn. Cloth jackets with fitted backs and loose fronts are better suited to the average



figure, and quite as good style. Braiding in every degree of elaboration, and putting in decoration, and a last season's coat can be freshened up to date by braiding the edges all around and reducing the sleeves.

## FRILLS OF FASHION.

The rather eccentric fad for wearing live insects as jewelry seems to be increasing, and the Japanese torii is announced as the latest victim. It is reported that the torii are being sent out of Japan by thousands to meet the demand in Paris and New York.

The most approved felt hats are ventilated by a row of slits in the crown, and bands of velvet or ribbon can be passed through them.

A walking stick is regarded as a very "smart" addition to the English girl's street costume, and very elaborate sticks are made for such use. An ebony stick with a gold knob, decorative with a blue enamel, is one of the favorites.

for all sorts and kinds of confections are named after them, and the Russian head dress is copied and adapted to the varied requirements of millinery on a great scale. Fans with water color hand-painted portraits of the Emperor and Empress are all the rage, and Clear velvet has taken a new lease of life. The old saying that there is everything in a name seems to have taken on a new meaning in the French people's enthusiasm over the imperial visit, and most of the new fabrics are named Alexandre, Nicholas, or Olga Alexandra.

The latest thing in veils is square-cornered, made of round, and made of fine black net with white spots.

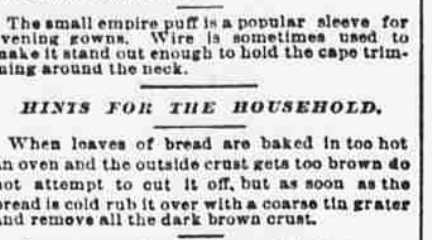
The newest belts are of gold galon, with an oblong enameled buckle. Other pretty belts are of gold, embroidered with turquoise or of chine galon, which has a faint pattern of rose and green running through it.

Very pretty evening gowns are made of chine silk in dull artistic shades, with black velvet, flowers over them, and trimmed with black fur and jeweled trimming, which repeats the colors in the silk.

Buttons are much used as a dress trimming and as many as 300 tiny ones are distributed on one gown.

Among the elegances of underwear is the corset and skirt of broad silk to match. The most popular corset is very short in the hips and low at the top.

The new muffs are very large this season, and those made of velvet and broadcloth are rounded like a sack, at the lower edge and trimmed with velvet bows, bands of fur, and yards of cream lace. Ruches of gauze ribbon and artificial flowers are another decoration, and birds with outstretched wings appear on



## HINTS FOR THE HOUSEHOLD.

When loaves of bread are baked in too hot an oven and the outside crust gets too brown do not attempt to cut it off, but as soon as the bread is cold rub it over with a coarse tin grater and remove all the dark brown crust.

Always remember that one of the best appetizers is pleasant conversation.

It is said that if each of the large peppers is rolled in paper and put in a dark, cold place it will keep green and may be used for a vegetable until midwinter.

When baking a custard pudding or pie, as soon as the custard becomes solid remove the dish from the oven, and too long cooking will make a custard watery.

A delicious sauce is made from grated horseradish root mixed with lemon juice, salt, and a suspicion of white sugar. Served with cold meats, it makes them much more inviting and palatable. This sauce will retain its flavor for some time if kept well covered when not being used. Made with the juice of lemon, the root does not discolor so quickly as when made in the old way with vinegar.

One of the best and quickest ways of cleaning the leaded glass windows in a stove is with vinegar and water. Dip a soft cloth in the vinegar and water, and quickly rub the windows over, going well into the corners. The windows will remain clear for a long time.

A little thought and attention paid to the "left overs" will transform many of them into dainty and palatable dishes. Even cold boiled



cabbage may be used by mixing it with a little grated cheese, seasoning with salt and pepper, and buttered baking dish, and then moistening it with milk and thickly covering it with bread crumbs. When baked this will be found a very delicious dish.

If the family, particularly its younger members, grow tired of the wholesome and economical bread pudding as it is usually served, try cooking it in custard cups. These are first buttered and lined with the fire two tablespoons of butter, and are filled with the pudding. Cover each one with a spoonful of bright-colored jelly and a dash of meringue. In this form the deposed pudding will take a new lease of life.

Indian meal moistened with a little vinegar or lemon juice is excellent for the hands where the skin has been roughened by work or cold; it will heal and soften them. Rub the hands thoroughly with the moistened meal, then wash with soap and water and bathe them with glycerine lotion.

children collect the stones of fruits, such as cherries, plums, and peaches, and dry them, finding a ready sale for them. If a handful of these stones are thrown upon an open fire among the glowing coals they will crack and spatter for a moment and then send up a beautiful flame, and the whole room is filled with a fragrant odor.

## FOR EVENING DRESS.

The demand for soft silks is still on the increase. The pillow covers are now made to suit the taste of the owner. Fancy silks and handkerchiefs are put to one side for something novel and unique. The latest cover for a woman's room is made of a piece of fine white linen upon which her color friends have written their names; the owner's fingers outlive the writing in wash silks with the colors of each writer's college.

Among the pretty novelties for helping out the needed variety in evening dress is the flower vest or bodice, made up of tiny wreaths of violets, gardenias, and lilies of the valley. They commence at the neck, are five in number, and are drawn together at the belt. More flowers are arranged with the tulle ruche at the top and on the sleeve puffs, and on a white tulle



ground the effect is very pretty. A wreath of flowers on the back of the hair, with two white stretch ties standing up at the top, makes a suitable finish for the hair, and flowers are still further in pretty hats for the neck. Roses and violets are the favorites, and combined with moire ribbon—violet, green, or white—and plenty of cream lace in a wide, fluffy effect, they are very artistic and becoming.



The mode of dressing the hair for evening varies a little with every style of face, but the latest fashions in Paris is the high, compact knot on the head, with the hair very loose and fluffy all around, and very slightly waved. All sorts of ornaments are used in the hair in the way of jeweled combs, hairpins, but Alsatian wings of gauze spangled with jewels or jet are newest. A crescent of jeweled gauze arranged in the hair with a green or white ribbon, another fancy, and white aigrettes rising from a jeweled ornament are very pretty.

## THE SCALLOP COIN.

How It May Be Prepared in Fries, Salads, and Soups.

During the winter epics regard that delicate shell fish, the scallop, as at its best, and the housewife may now have one more dainty to help vary the daily menu.

An authority on shell fish says the scallops should have a yellow cast, as that is the natural color of the fish. They are frequently found very large and white; the change is made by soaking the scallops in fresh water, which causes them to swell, and as they are sold by the quart, to profit the dealer more. Scallops are very nice cooked and served from a chafing dish, and several of the following recipes may be used in this manner.

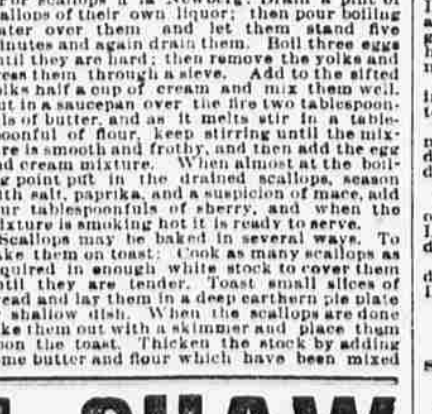
The most general way of cooking scallops is to fry them. Knead the scallops in cold water and drain them well; then roll in bread crumbs, to which salt and pepper have been added. Dip the scallops in a beaten egg and again in the crumbs. Drop the covered scallops into hot lard and cook them until they are a rich golden brown. Drain them on a paper and serve. Garnish the dish with sliced lemon and parsley. Sauce, too, is exceedingly nice with fried scallops. When fried, scallops may be rolled in Indian meal instead of the egg and crumbs.

To Fry Scallops in Batter—Make a batter by beating an egg light, add to the egg half a cup of milk, gradually stir this into one cup of flour, and beat this mixture very hard, before stirring in a desertspoonful of melted butter. Drain one pint of scallops and rub them with salt and pepper; drop the scallops into the batter and see that they are well covered before dropping them into boiling fat; cook them a nice brown. Drain a moment on brown paper and serve. Garnish the dish with sliced lemon and parsley.

Those who enjoy a dish of fried onions should try cooking scallops with them. Slice the onions and put them over the fire in a saucepan with some melted butter. When the onions commence to cook put in scallops that have been drained and rubbed with salt and pepper and give them a nice brown. Have finger pieces of buttered toast and arrange them down each side of a hot platter, letting one piece overlap the other. Place the cooked scallops and onions between them and serve at once.

For Scallops à la Newburg: Drain a pint of scallops of their water, and put in two tablespoons of butter, and let them stand five minutes and again drain them. Roll three eggs until they are hard, then remove the yolks and press them through a sieve. Add to the sifted yolks half a cup of cream and mix them well. Put in a saucepan over the fire two tablespoons of butter, and as it melts stir in a table-spoonful of flour. Keep stirring until the mixture is smooth and frothy, and then add the egg and cream mixture. When almost at the boiling point put in the drained scallops, season with salt, pepper, and a suspicion of mustard, and four table-spoonfuls of sherry, and when the mixture is smooth hot it is ready to serve.

Scallops may be baked in several ways. To bake them on toast: Cook as many scallops as required in enough white stock to cover them until they are tender. Toast small slices of bread and lay them in a deep earthen plate or shallow dish. When the scallops are done take them out with a skimmer and place them upon the toast, sprinkle the stock by adding some butter and flour which have been mixed



together and then made very moist with cream. When the liquid has thickened season highly with salt and pepper, and pour over the toast and scallops. Sprinkle bread crumbs over the sauce, and put a grating of cheese over the whole. Baked scallops are a hot oven, and serve in the same dish, garnished with parsley.

For baked scallops, cook one pint of scallops in one hour for ten minutes. Take out the scallops with a skimmer and to the liquor add a table-spoonful of butter and one of chopped onion, and cook for five minutes. Put the scallops in half a dozen small mushrooms cut into quarters. Meanwhile have cooked scallops in oil in halves and add them to the ingredients with enough white or Bechamel sauce to make the mixture quite moist, and season with salt and capers, pepper. Put in individual buttered baking dishes with this mixture; sprinkle over the tops bread crumbs that have been browned in the oven long enough to heat thoroughly their contents. Serve as soon as possible, and the wine is considered by many an improvement.

Scallops are a delicious course for a luncheon. Stew one quart of scallops in water fifteen minutes, then drain them and chop fine. Put one pint of milk over the fire in a saucepan with a slice of onion. When the milk is boiling remove the onion and stir in a desertspoonful of butter in which a teaspoonful of flour has been mixed. Season with salt and capers, pepper. Remove the pan from the fire, and stir in the chopped scallops to the mixture and the beaten yolk of one egg with one table-spoonful of sherry. With the mixture, sprinkle the tops with buttered shells, cover the tops with bread crumbs, and bake in a hot oven ten minutes.

Another way of baking scallops is to scramble eggs and scallops. Let one pint of scallops simmer in salted water for ten minutes, turn them out on a colander, and throw cold water over them. Break each scallop into halves. Put one pint of milk over the fire in a saucepan with a slice of onion. When the milk is boiling remove the onion and stir in a desertspoonful of butter in which a teaspoonful of flour has been mixed. Season with salt and capers, pepper. Remove the pan from the fire, and stir in the chopped scallops to the mixture and the beaten yolk of one egg with one table-spoonful of sherry. With the mixture, sprinkle the tops with buttered shells, cover the tops with bread crumbs, and bake in a hot oven ten minutes.

An uncommon and very nice salad may be made of scallops. Select large scallops, and when they are tender, turn them out on a colander, and throw cold water over them. Break each scallop into halves. Put one pint of milk over the fire in a saucepan with a slice of onion. When the milk is boiling remove the onion and stir in a desertspoonful of butter in which a teaspoonful of flour has been mixed. Season with salt and capers, pepper. Remove the pan from the fire, and stir in the chopped scallops to the mixture and the beaten yolk of one egg with one table-spoonful of sherry. With the mixture, sprinkle the tops with buttered shells, cover the tops with bread crumbs, and bake in a hot oven ten minutes.

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## L.I. YANKEE WAY.

The True Story of How He Secured the Empress's Temporary Displeasure.

From the Buffalo Courier.

The Courier's private Pekin wire brings an interesting account of the audience which the Dowager Empress gave to Li Hung Chang last week on his arrival in the Celestial City. The Emperor, approaching the illustrious presence of the throne on his hands and knees, lightly brushed the dust from her majesty's diminutive sandals with his lips, and, rising to a kneeling posture, asked: "How old are you?"

The abashed Li did not check himself in time, and his face grew ashy pale as the Empress, the Dowager Empress, transfixed him. The Emperor, approaching the illustrious presence of the throne on his hands and knees, lightly brushed the dust from her majesty's diminutive sandals with his lips, and, rising to a kneeling posture, asked: "How old are you?"

"What nonsense is this, Li?" asked the Empress. "How dare you ask how old I am? You have my birthday book, haven't you?" "Pardon, pardon, O Light of Asia," cried Li. "For the moment, I thought I was addressing your majesty."

"Well, that was stupid of you, I'm sure," said the Empress, drumming impatiently on the arm of the throne. "I hope you don't think I look like that dowdy old frump."

"Goodness, no," said Li. "I say she was the last thing in the way of a royalty that I saw on my travels, and for an instant I forgot where I was."

"Where were you?" "At. That's an Americanism, you know. I went to the States to see the Emperor and the Dowager Empress, and to see the eye of our country. I travelled through."

"You are an Americanism, too, that optical observation?" "Sure. Say, you can talk any old way in America, and I guess you can. You want to see the eye of our country? I'll show you. It's out right when you get onto it. But, speaking of America, if you go there it'll kill you dead."

There was a shriek from the Dowager Empress. "Guards! Guards!" she cried. "Oh, what'll I do?" "What'll I do?" asked Li, petulantly. "What'll I do?" asked Li, petulantly. "What'll I do?" asked Li, petulantly.

Li uttered a blood-curdling American oath under his breath. The Emperor said: "Nothing to do with that. I simply meant that you would be amazed to see the tall buildings in America—twenty stories high, ten times taller than our Majesty's imperial palace. There's not a pagoda in all China half as high as the highest of these."

The Dowager Empress narrowed her eyes and smiled superciliously. "We always lived in high esteem as a nation," she said, "but you seem to have added to your accomplishments during your sojourn in foreign parts. What'll you do with them?"

"Oh, any old thing." "Pardon again, O daughter of heaven. I meant that I left the matter to your unparalleled self. But if it be commanded to choose, let it be a gin rummy."

"What is the name of all that celestial is that?" "It's hot stuff, O Empress: a new drink lately invented by an American statesman, Lo Feng Lo, can mix it to your sacred Majesty's palate. It's a taste, to say nothing of my humble and unworthy self."

Lo Feng Lo retreated backward out of the presence to mix the gin rummy, and Li continued to stare at the Dowager Empress. "Majesty may doubt me when I speak of the tall buildings of America, but even they are not so amazing as the elevators in them. I have seen tell of these machines, but experience of them surpasses the wildest preconception. They are out of this world."

"There you go dropping into America again. Let's know it, you say it? Oh, you'll kill you dead, if you do. Sure you won't do it?" "Let's just the way they use it in America," said Li. "You ought to make it more figurative, so to speak."

"I didn't mean it in a figurative sense at all. I meant it literally. Please to bear that in mind. Ah, there's Lo with the drinks. What'll you do with them?" "Rummy, gin rummy. Here's to you, O Light of Asia, flower of the sun, daughter of the East, and forth: and to the gin rummy. Down you go! May you live long and prosper."

The heads of the Dowager Empress and Li were tipped back, and were only tipped forward again when the glasses were drained. The Dowager Empress thoughtfully smacked her lips, and looked critically into the glass.

"I don't think," said the Dowager Empress, "that I've ever tasted anything like this before. It's a good deal better than the gin rummy I've tasted before. It's a good deal better than the gin rummy I've tasted before. It's a good deal better than the gin rummy I've tasted before."

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